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# Chicken Cordon Bleu Casserole

**From the Kitchen of:** Mom

**Servings:** 6

**Prep Time:** 30 minutes **Bake Time:** 45 minutes **Bake Temp:** 350

**Ingredients:**

Casserole

* 5-6 Cups shredded chicken
* ½ lb very thinly sliced deli-style honey ham, rough chopped
* ½ lb thin sliced baby Swiss cheese

Sauce

* 4 Tbls butter 1Tbls Dijon mustard
* 4 Tbls flour 1 ½ tsp salt
* 3 ¼ Cup milk ½ tsp smoked paprika
* 2 Tbls fresh squeezed lemon juice ¼ tsp white pepper

Topping

* 6 Tbls butter ¾ tsp seasoning salt
* 1 ½ Cup bread crumbs 1 ½ tsp crushed dried parsley

Put cooked shredded or diced chicken on the bottom of a greased 9 x 13 baking dish. Rough chop the ham and scatter it over the top of the chicken. Lay the Swiss cheese on top of the ham.

**Sauce**

Melt the butter in a large sauce pot over medium heat. Then butter is melted, quickly stir in the flour to form a smooth roux. **Do not Brown!** Once the roux is smooth and bubbly, slowly pour in the cold milk while stirring briskly to make a smooth sauce. Cook over medium heat, stirring constantly until the sauce thickens. Stir in the lemon juice, Dijon mustard, salt, smoked paprika and white pepper. Bring sauce just back to a low boil and turn off heat. Pour sauce evenly over the casserole, being certain to get some of the sauce around the edges of the pan.

**Topping**

Melt the butter in the microwave in a medium sized microwaveable bowl. Heat it for 30 seconds at a time and stop once it’s melted. Take the bowl out of the microwave and stir in the bread crumbs, seasoning salt and crushed dried parsley. Sprinkle over the top of the casserole. Bake casserole uncovered for 45 minutes until hot and bubbly throughout and topping has turned a light golden brown. Remove from oven and allow to cool for 5 – 10 minutes prior to serving.